

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

United States Department of Agriculture,

DIVISION OF PUBLICATIONS.

Washington, D. C., January 2, 1897.

THE CHEESE INDUSTRY OF NEW YORK STATE.

The Dairy Division of the Bureau of Animal Industry has lately issued a report on "The Cheese Industry of the State of New York," by B. D. Gilbert, Special Agent (Bureau of Animal Industry Bulletin No. 15), which discusses its history, development, and present condition, and contains a chapter by G. Merry, special agent, describing in detail the most approved method of making full-cream factory cheese, together with an Appendix containing tables showing, (1) the New York receipts of butter and cheese; (2) Transactions of the Utica Board of Trade; (3) Transactions of the Little Falls Board of Trade; (4) Transactions of the Watertown Board of Trade, and (5) Production of cheese in New York State, by counties, for periods varying from 16 to 50 years.

Under "The future of the American cheese trade" some causes of discouragement are noted, especially the Canadian and Australasian competition, the immense quantities of filled cheese manufactured and sold as "full-cream cheese," and the effect of the Raines law, which forbids the saloons to offer free lunches, and thus closes an annual market for at least 15,000,000 pounds of cheese.

"And yet, with all these discouragements, the situation is far from being devoid of hopeful aspects. The question naturally arises, What must our dairymen and cheese-factory men do to improve the conditions surrounding their industry? The first and most obvious thing to be done is to make better cheese, cheese which, when brought into competition with the foreign, will possess just as fine flavor and just as long-keeping qualities as that product.

"In the next place our merchants must struggle to retain the markets of the South and West, for the restoration of this home trade will materially help our cheese industry.

"A third suggestion is the manufacture of a greater variety of fancy cheese.

"With proper laws to protect the cheese industry against frauds, with greater variety in the styles of cheeses made, and with improvement in the quality of our goods, there is no good reason why our cheese dairies should not become as prosperous as they were down to the disastrous season of 1895."

The following table of contents indicates the scope of the report:

History of cheese making in New York State; Early cheese making in other States; Statistics of cheese production; Statistics of exports and imports of cheese; Fancy cheese making; Cheese factories in New York; Dairy boards of trade in the State of New York; The future of the American cheese trade; Factory cheese and how it is made; and an Appendix.

This publication is not for miscellaneous distribution, but copies can be secured from the Superintendent of Documents, Union Building, Washington, D. C., for 5 cents.



